

# The best bread ever, or why I don't buy bread in the store anymore...

2 votes



by Trisha D. 31 recipes  
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## Ingredients

- Rapid Buttermilk Bread ~ \$1.15 per loaf
- 1 1/2 cups hot water (100 degrees F)
- 6 tbsp. cultured buttermilk powder (\$0.35 per loaf, \$5.99 per canister)
- 2 tbsp. softened butter (\$0.10)
- 2 tbsp sugar, brown sugar, or honey (\$0.05)
- 1 tsp. salt
- 3 1/2 cups bread flour (\$0.50 per loaf, \$3.99 per 5 lb. bag)
- 2 tbsp instant bread machine yeast (\$0.15 per loaf, \$6.99 per jar)

## Directions

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Long story very short, Jim bought me a breadmaker 6 years ago, and it sat in the box for 4 years. Then it came out and I occasionally used it to make dough for rolls or cinnamon bread. It wasn't until this past summer, when we were cutting our grocery budget to the bone, that I started my quest for the perfect toast and sandwich bread in my breadmaker. So far, this is my favorite:

1. Add ingredients to pan according to bread machine directions. Make sure you add buttermilk powder immediately after the hot water, then continue as directed.
2. Bake on rapid cycle for a 2 pound loaf.

## The Verdict

This bread is amazing... soft, moist, tender, and perfect for toast, sandwiches, grilled cheese. Which sweetener you use is a matter of taste. I prefer the honey, but the kids seem to like the brown sugar best. It keeps a good long time, not that much of it gets left for long. I am going through 2 loaves a week, so it's a good thing that it is SO much cheaper than storebought!

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